

Fresh Salmon Citrus Salad

- Prep Time: 10 minutes
- Cook Time: 6 minutes
- Total Time: 16 minutes
- Servings: 4

Ingredients:

- 1/2 lime, juiced and zested
 - 4 tablespoons Carlini Pure Olive Oil, divided
 - 1/2 tablespoon Simply Nature Organic Wildflower Honey
 - 1 teaspoon Stonemill Iodized Salt
 - 1 teaspoon Stonemill Ground Black Pepper
 - 1 pound Fresh Atlantic Salmon
 - 5 ounces Simply Nature Organic Spring Mix
 - 2 grapefruits, supremed
 - 2 avocados, sliced
 - 4 green onions, sliced on the bias
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Directions:

1. In a small bowl, whisk lime juice, lime zest, 2 tablespoons olive oil, honey, 1/4 teaspoon salt and 1/4 teaspoon pepper until dressing holds together.
2. In a large sauté pan, heat remaining oil over medium-high heat.
3. Season salmon with remaining salt and pepper. Sear for 3 minutes each side.
4. Meanwhile, rinse and chop lettuce and place on a serving platter.
5. Layer lettuce with grapefruit and avocado. Place cooked salmon on top and garnish with green onions.
6. Drizzle dressing over top and serve.



Recipe Courtesy of:
ALDI Test Kitchen